

PARA PICAR

Bread (V) (gf avail) £3.95

Today's Sourdough & Arbequina Extra Virgin Olive Oil

House Olives (V) (gf) Small £3.95 Large £5.95
A mix of Spanish Gordal and Manzanilla Olives in a
Lemon and Smoked Paprika Marinade

Valencia Almonds, Walnuts & Pumpkin Seeds (gf) £4.50
Roasted with Rosemary, Salt, Black Pepper, Honey

Picos (ask for today's flavour) (V) £3.50
Seasoned Spanish Breadsticks

Fried Crispy Corn (V) (gf) £3.95
Tossed in Salt and Chilli

SOUP (gf) £4.95

Ask what Today's Soup is. Always Fresh & Seasonal and served
with Today's Bread and Butter

PINTXOS A Pintxo is a Basque Traditional Snack – A Topping
on bread (we toast ours) Cut in 2 – perfect for sharing!

Olive Tapenade (V) (gf avail) £7.95
Crushed Black Olives, Capers, Garlic, Olive Oil, Lemon Juice

Boquerones (gf avail) £9.50
Cured White Anchovies, Olive Oil, Garlic, Parsley, Capers

Pan con Tomate (V) (gf avail) £7.50
Grated On The Vine Tomatoes, Olive Oil, Salt & Black Pepper.
Served with Toasted Sourdough Rubbed with Fresh Garlic

Hummus (V) avail (gf avail) £7.95
Fresh Hummus, Chick Pea Dhal, Cucumber Yoghurt,
Harissa Oil, Rocket & Pomegranate Salad

Gambas al Ajillo (gf avail) £8.95
Pan fried King Prawns, Olive Oil, Garlic, Lemon Juice, Chilli, Rocket

Chorizo (gf avail) £7.95
Picante Chorizo slices, Rocket, Roasted Red Pepper, Crispy Chorizo,
and Sweet Baby Drop Pepper Salad

Serrano Jamon, Manchego con Membrillo (gf avail) £8.95
Duroc Pig Gran Reserva Serrano Ham, Manchego Cheese,
Quince Jam, Baby Pickled Cucumber, Rocket

'Pintxos Of The Week'
Please see Specials Board

CHEESE AND CHARCUTERIE BOARD

See Our Board for Today's Meats and Cheese

Choose 3 £12 Add extra Meat or Cheese for £3 each

Boards served with Pickles, Quince Jam, Fruit
& Crackers/Sourdough (gf crackers/bread avail)



* We recommend 5 or 6 Pintxos/Tapas for 2 people sharing

OUR TRADITIONAL TAPAS

Pimientos de Padron (V)(gf) £6.95
Pan Fried Galician Padron Peppers, Sea salt
(Watch out for the hot one! 1 in 100!!)

Tortilla Española (gf) £7.95
Egg, Fried Potato and Onion Omelette
Add Chorizo £1.50 Add Ham £1.50 Add Peppers £1.50

Chorizo y Rioja con Tomatitos gf (V chorizo avail) £8.95
Panfried Cocktail Chorizos, Caramelized Shallots & Cherry
Tomatoes cooked in Rioja

Calamares Fritos £8.95
Tempura Squid, Sea salt, Spicy Pepper, Lemon served with
Rouille

Croquetas (x3) £8.95
Homemade creamy bechamel, shaped, encased in crunchy
breadcrumbs and deep fried. Ask for Today's Flavour.

Albondigas y Salsa de Tomate (gf) £8.50
Our Beef Meatballs. Our Tomato Sauce

Patatas Bravas (V) avail £7.95
Fried Potatoes, Fresh Tomato & Smoked Paprika Sauce, Aeoli
Add Crispy Chorizo £1.50 Add a Fried Egg £1.50

Not so Traditional Spanish but a favourite and with
a Spanish Twist!

Baked Camembert (gf avail) £8.50
Camembert baked with Quince Jam, Rosemary & Black Pepper
served with Sourdough Sticks and Grapes for dipping

See Also our Seasonal Specials Board which are a mix of
traditional Spanish and creative fusion tapas!!

STEAK!

Local Rump Steak, Pan fried, Sliced and Served on a Sharing Board
with Garlic & Oil OR Jerez Brandy & Peppercorn Sauce (gf)
6oz £12 12oz £24 18oz £36

House Fries £4.50 House Salad £5.50 Seasonal Green Veg £5.50

* (V) vegan (gf) gluten free We can cater for any dietary requirement – just let us know

* We add 10% service charge to your bill as most prefer this.
Just let us know if you would like it taken off.